



# Der scharfe Maxx

## tangy and melts in the mouth

Spirited and tangy – “Der scharfe Maxx” will take your palate by storm. The cheese wheels are stored in a specially air-conditioned cellar for five months. During this maturation period the cheese develops a variety of characteristic aromas to captivate your taste buds. This cheese dares to be more rebellious than any other in Switzerland. Despite its forward nature, “Der scharfe Maxx” has been winning medals at the World Cheese Awards for years. Discover its unique taste and temptingly subtle texture on your tongue!



### Käserei Studer AG

Romanshorneerstrasse 253 | 8580 Hefenhofen TG | T +41 58 227 30 60  
 info@kaeserei-studer.ch | www.kaeserei-studer.ch



### Description

Swiss semi hard/sliced cheese made with raw milk

- maturation period circa 5 months
- tangy, melts in the mouth
- naturally smear-ripened
- wheels with Ø 30cm, height 8–10cm
- approx. 6–7kg
- at least 58% fat in dry matter

### Nutritional values in 100g cheese

Energy value	1840 kJ (440 kcal)
Fat	39g
Thereof saturated fatty acids	23g
Carbohydrates	< 0.1g
Thereof sugar	0g
Protein	23g
Salt	1.75g

Cheese dairy no. 5228